

*Starters*

**Uncle Don's Island Wings - 14**

Wings deep fried and tossed in our famous island sauce that is sweet as it is spicy  
*Original Flavor - 10 Half & Half - 12*

**Gator Bites - 13**

Tender gator tail chopped and hand-breaded in our secret cornmeal seasoning, then deep-fried and served with our house-made horseradish sauce

**San Tropique Shrimp - 14**

Butterflied gulf shrimp hand-breaded in coconut flakes and house seasoned flour, fried to a golden brown and served with hand-crafted Mo'bay sauce for dipping

**Blue Crab Claws - MARKET PRICE**

Fried with Montego classic house made corn flour or sautéed in butter and garlic with white wine, old bay seasoning, scallions and clarified butter

**Cheese Sticks - 10**

Herb breaded mozzarella sticks with marinara sauce

**Montego Hot Seafood Dip - 17**

Served bubbling hot this dip is packed with seafood flavors of crab, shrimp, lobster and fish.  
Garnished with fresh scallions and served with tortilla chips

**Raw Oysters**

Dozen Raw - Market Price  
½ Dozen Raw - Market Price  
Baked Oysters - 18 (1 Doz)  
Jalapeno Baked - 18 (1 Doz)  
Garlic Parmesan - 18 (1 Doz)

*Soups & Greens*

**Ms. Pat's Gumbo - CUP-6 BOWL-8**

Ms. Pat's secret award winning gumbo made with fresh grouper and popcorn shrimp in the old southern way

**Mo' House Salad - 10**

Fresh mixed greens topped with carrots, tomatoes, cucumbers, cheddar cheese, bacon and garlic croutons  
*Add Chicken - 4 Add Shrimp - 6 Add Mahi-Mahi - 6*

*Sandwiches & More*

**Mo' Burger - 15**

Half pound steak burger topped with a trifecta of cheeses candied jerked bacon, crisp lettuce, tomato, onion, and pickles. Served on a toasted sweet roll.

**Mo Tenders - 15**

Fan favorite, breaded and fried chicken strips served with your choice of honey mustard or barbecue sauce.

**Grouper Sandwich - 22**

Fresh grouper filet prepared fried blackened or grilled and served on a toasted ciabatta bun with lettuce and tomato.

**Island Chicken - 16**

Fried boneless chicken breast Dipped in Island Sauce then served on a sweet roll with pepperjack cheese, jerk candied bacon, fresh lettuce and tomato.

*House Originals*

**Mahi-Mahi - 24**

Flame-grilled mahi-mahi served with choice of two sides

**Gulf Shrimp - 24**

Freshly caught gulf shrimp, can be prepared flame-grilled, blackened or fried

**Snapper Dinner 24**

Fresh gulf snapper, can be prepared flame-grilled, blackened, jerked or fried

**Grouper Dinner - 32**

Freshly caught flaky gulf grouper, can be prepared flame-grilled, blackened, jerked or fried

**Snow Crab Legs - 32**

A full pound of Alaskan snow crab clusters, served with melted butter, spicy cocktail sauce, and choice of two sides

**Montego Chicken - 20**

Flame-grilled chicken breast topped with smoked bacon, sautéed bell pepper, onions, and cheddar jack cheese. Served with choice of two sides and sweet bread.

*Chef Selections*

**Jamaican Shrimp - 26**

Jerk Marinated gulf shrimp flame-grilled and topped with sautéed bell peppers, onions and a sweet and spicy glaze. Served over garlic mashed potatoes and a choice of side  
*Substitute Chicken - 22*  
*Substitute Snapper - 26*

**Rum Spiced Ribeye- 27**

Hand-cut ribeye steak flame-grilled and glazed in our Caribbean rum marinade. Served with a choice of two sides and sweet bread

**Catfish Dinner - 20**

Golden fried catfish filets, hand breaded in our house seasoning. Served with choice of two sides.

**Popcorn Shrimp - 20**

Breaded and golden-fried popcorn shrimp. Always a great choice!

*Sides*

Garlic Mash  
Vegetable Medley  
Cheese Grits  
Cole Slaw  
Thick Cut Fries  
Lobster Mac N Cheese  
Fried Okra  
Side Salad

*Desserts*

**Reese's Peanut Butter Pie - 6**

**Kiwi Raspberry cheesecake - 7**